



(With Regards to the Pujo Committee.)

We are looking, we are looking for the Masters of Finance,  
And it's no use fleeing from us as we dauntlessly advance  
With a summons and subpoena and a warrant in our hand  
And with double barreled questions and an air of stern command;  
We are trailing wily captains of the wicked system camp  
And the malefactors tremble when they hear our sturdy tramp;  
There are men of mighty millions who were never known to quail  
Till they heard us stepping softly as we hit upon their trail.

Let the Wall Street powers thunder, we are not a bit afraid,  
We're the bravest little hunters that you ever say arrayed.  
We've been probing, poking, peeking through the jungle where they  
roam,

And when we've got 'em captured through our skill and courage  
high

The fierce and savage monsters who are feared in every home;  
We'll put 'em on the witness stand and make 'em testify.

We're out for big game hunting—there's a lot upon our list,  
And when at last we've got 'em, we shall slap 'em on the wrist!

### APPLE CROQUETTES

Core, pare and slice tart apples enough to make one pint. Stew these with a dessertspoon each of butter and water. Be careful not to burn. Then mash as for apple sauce. Place in double boiler and cook till reduced and the apple seems dry. Have ready 1-3 cup of corn starch, mixed smooth, with a little cold water, and stir into the apple with a pinch of salt added. Let cook 15 minutes. Just be-

fore removing add one beaten egg, whipping as it cooks. Then place all in a flat, wet mold or deep dish to cool.

When it is needed, drop a teaspoon of the mixture into fine dry bread or cracker crumbs, then into an egg, beaten, and again into crumbs. Place in deep frying kettle in boiling fat until brown. Drain thoroughly and serve with fowl. If you like it will add to flavor to spice these croquets with lemon.